

Safe Food



Foodborne illness, also referred to as “food poisoning,” affects one out of six Americans every year. Regulatory agencies such as the Food and Drug Administration and the U.S. Department of Agriculture try to prevent food contamination by establishing and enforcing food safety standards, inspecting domestic and imported food products, and risk assessment. However, proper handling, storage, and preparation of food prior to eating remain critical steps in preventing foodborne illness – whether done in the home or in retail establishments.

Rates of common foodborne illnesses, 2010

